# Electrolux

## Modular Cooking Range Line
## S90 Heavy Duty 4-Burner Gas Range on Open Base Island 1 Side

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____

### Modular Cooking Range Line
### S90 Heavy Duty 4-Burner Gas Range on Open Base Island 1 Side

**584111 (WGGWAAQQOO)** S90 4 Open Base Gas Burners (34,000 BTU), open base, island, 1 side operation

## Short Form Specification

**Item No.** _____

Unit to be Electrolux S90 Heavy Duty four 34,000 BTU (10 kW) burner gas range on open base. Unit to be installed in central island type installations with operations from one side. High efficiency burners with continuous power regulations from 7,500 BTU (2.2 kW) "simmering" to high power of 34,000 BTU's (10 kW). Thermocouples as standard on burners for added safety. Body and open base of unit entirely in 304 stainless steel. Pan supports in heavy duty cast iron. Unit shall have heavy duty 304 stainless steel internal frame with reinforcement on the top of 0.157″ (4 mm). Extra strength work top in heavy duty 0.118″ (3 mm) stainless steel. "Lastertec" connection system permits units to be connected to each other creating a seamless work top.

Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.

**Approval:** _____

## Main features

- Unit for island type installation with operations by chef from one side (nobs only on one side of the console).
- The four 4″ (100 mm) diameter 34,000 BTU (10 kW) high efficiency burners suit high performing cooking requirements for the most demanding customers.
- Manual gas valves with fixed high and low positions allow precise control of the flame intensity. Simmering as low as 7,500 BTU's (2.2 kW).
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Open base compartment for storage of pots, pans sheet pans etc.
- Flat deep drawn spillage area with cleaning openings on front and rear side, with removable pan supports, burner rings and flame ignition parts.
- Heavy duty internal frame 304 type stainless steel with reinforcement on top of 0.157″ (4 mm).
- 0.118″ (3 mm) top in 305 type stainless steel.
- "Lasertec connection system" creates seamless work top when units are connected to each other.
- Unit delivered with four 7-7/8″ (200 mm) legs as standard (all round stainless steel plinth as option).

## Optional Accessories

- Set 4 castors (2 with brake).
- 2.3″ (60 mm) diameter burners with power regulation from 5,000 BTU (1.5 kW) to 20,500 BTU (6 kW).
- Simmering plate.
- Stainless steel 0.118″ (3 mm) side panel.
- 5″ (130 mm) portioning shelf.
- 7.8″ (200 mm) portioning shelf.
- All round stainless steel kick plates.
- Shelf for open base.
- Shelf fixation kit for open base.

**Electrolux Professional, Inc.**
**www.electroluxusa.com/professional**
**3225 SW 42nd Street, Fort Lauderdale, Florida, 33312 • Telephone Number: 866-449-4200 • Fax Number: 954-327-6789**

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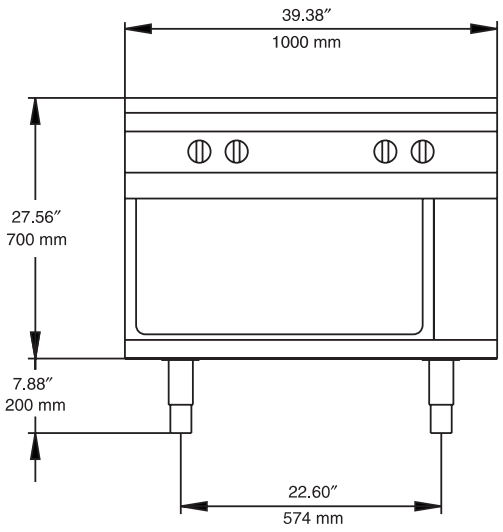
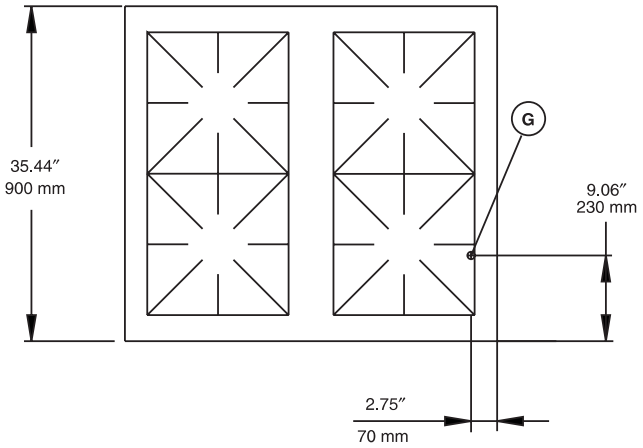
**Front View**

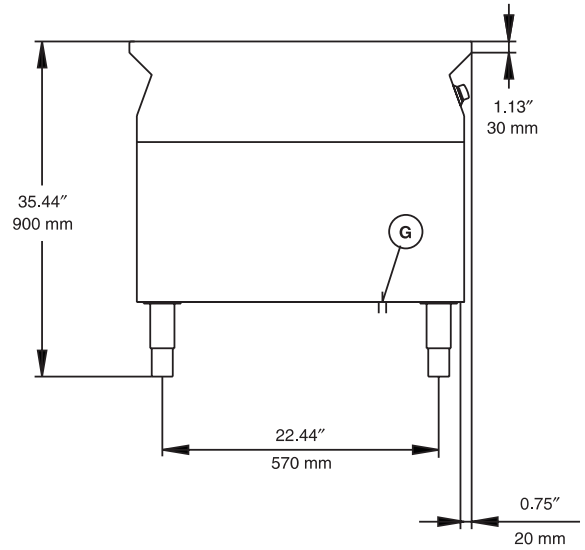



**Top View**




**G** = Gas connection

**Side View**




## Gas

| | |
|---|---|
| **Gas Power:** | 137,000 Btu/hr (40 kW) |
| **Gas Type Option:** | Butane, Natural Gas, Propane (must be specified when ordered) |
| **Natural Gas Pressure:** | 7″ w.c. (17.7 mbar) |
| **LPG Gas Pressure:** | 11″ w.c. (27.7 mbar) |
| **Gas Inlet:** | 3/4″ NPT |

## Key Information

| | |
|---|---|
| **Storage Cavity Dimensions (width):** | 30-5/16″ (770 mm) |
| **Storage Cavity Dimensions (height):** | 14-1/16″ (358 mm) |
| **Storage Cavity Dimensions (depth):** | 29-1/16″ (738 mm) |
| **Net weight:** | 265 lb (120 kg) |
| **Shipping weight:** | 309 lb (140 kg) |
| **Shipping width:** | 47-1/4″ (1200 mm) |
| **Shipping height:** | 43-5/16″ (1100 mm) |
| **Shipping depth:** | 43-5/16″ (1100 mm) |
| **Shipping volume:** | 51.2 cu.ft (1.45 m3 ) |

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap off approximately 6″ (150 mm) should be maintained or some form of heat insulation fitted.



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.